



Journey to Germany's Unexpected Culinary Center

Discover the culinary strength of Germany's Black Forest region while also soaking up the country's Christmas delights



Wikimedia

After decades of being known for its hearty cuisine, Germany is stepping out of the culinary shadows and revealing haute cuisine influenced by classic German and French technique but uninhibited by tradition.



4



3



Submit



October 24, 2014



By [Alexandra E.](#)

[Petri](#)

Editor

Today on The Daily Meal



Infographic: [The Ultimate Halloween Candy Guide](#)

Looking to plan a culinary getaway this Christmas? Then the Black Forest is calling your name – and no, we're not talking about the cake.

Stretching 100 miles along Germany's southwest border, The Black Forest is a vast expanse of hills, valleys, rivers, and forests, and is also home to the world's oldest Christmas markets.

Zicasso is offer a fully-customizable eight-day culinary adventure that features seven five-course dining experiences at Michelin-rated restaurants totaling 12 Michelin stars, three 5-star accommodations, train transfers between cities, and a guided tour of Stuttgart's Christmas market and old town. This itinerary is recommended for Christmas season travel in 2014 and 2015, but it is applicable all year round.

 [See Homepage](#)

Related Stories

[8 of the World's Most Amazing Floating Restaurants](#)


[Exotic Seafood You Have to Travel for](#)

[Nets Forward Bringing First Ever Hooters to Russia](#)

[Exquisite Dining at The Barrymore](#)

[America's Best B&Bs for Sweet Breakfasts](#)

City Guides

 [Choose a City](#)

Most Popular

[5 Great Games to Play at the Table](#)

[10 Healthy Snacks for After-School Sports](#)

[Healthy Back to School Snacks for Kids](#)

Guests will dine at the world-famous, three-star Michelin restaurant Schwarzwaldstube in the Black Forest region helmed by chef Harald Wohlfahrt, who is considered one of Europe's best chefs, as well as three-star restaurant Bareiss, led by chef Claus-Peter Lumpp.

Among the one-star restaurants on the tour are Restaurant 181 in Munich; Schuhbecks restaurant in Munich; Les Deux in Munich; and Speisemeisterei in Stuttgart. Also on the itinerary is two-star restaurant Schlossberg in the Black Forest region where the creative chef Jörg Sackmann prepares artfully crafted cuisine with a Mediterranean flair.

This trip is designed to introduce tourists not only to the culinary richness of the Black Forest region, but also so that guests can enjoy the Christmas delights of Stuttgart and the markets of Munich.

Discover why the Black Forest is currently the world's most exciting culinary center.

For more information, please visit the [Zicasso website](#).

[Snake Heart and Other Must-Try Foods for Daring Travelers](#)

[World's Best Airport Bars](#)

[Chocolate Candy Bars Worth Traveling For](#)

Related Articles

- [Dreaming of Cuba? Get a Taste of Havana in Miami](#)
- [5 Bites of Edinburgh](#)